



Dinner Menu

Please answer the questions below to select the menu items you would like.
The pricing below accommodates 10 guests per order.

What is the Guest Count for your event? _____ guests

Please circle the style of service you would prefer:

Family Style Service

ONLY for groups of 25 people or less

Plates set on table guests pass entrees and sides

Buffet Style Service

Available for any size party

line buffet, guests serve themselves





Salads (select 1)

- Crisp Romaine** creamy herb vinaigrette, bacon, fried shallots \$25
- Mixed Greens** apple cider vinaigrette, toasted pecans    \$25

Entrees (select 2-3)

- Grilled Filet** sweet onion puree, balsamic reduction  \$90
- Roasted Buttermilk Brined Chicken**  \$70
- Big Grove Fried Chicken** smoked honey \$80
- Pan Roasted Pork Loin** grilled apples, sherry reduction  \$80
- New York Strip** served with mushroom brandy sauce and parsley \$125
- Big Grove Ribeye** served with citrus butter sauce and chives \$125
- Pan Seared Market White Fish** smoky poblano sauce, green onions  \$90
- Grilled Nordic Salmon** Big Grove teriyaki, toasted sesame seeds, green onions \$80
- Crispy Fried Tofu** roasted mushrooms, chive oil    \$60
- Warm Grain Bowl** wheat berries, mushrooms, kale, caramelized onion   \$45
- Mushroom Risotto**
balsamic glazed cremini mushrooms, grilled green onions, thyme risotto, pumpkin seed puree, crispy kale, truffle oil, \$65
- Taco Bar** \$--
choice of Steak or Chicken or Both
served with salsa Verde, red onions, fresh peppers, chipotle sour cream, muenster cheese, jalapenos, and cilantro

Sides (select 2-3)

- Bacon Mac N Cheese** elbow macaroni, local cheeses, leeks, bread crumbs \$45
- Vegetarian Mac N Cheese** elbow macaroni, local cheeses, leeks, bread crumbs  \$40
- Roasted Seasonal Vegetables** inquire about this season's selection    \$25
- Steak Frites** \$95

*All items and prices subject to change due to seasonality







 Gluten Free |  Vegetarian |  Vegan



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...Sides continued (select 2-3)

- Rosemary Roasted Potatoes** red bliss potatoes, fresh rosemary    \$25
- Smashed Potatoes** buttery potatoes, herb gravy  \$25
- Cheesy Grits** white grits, local cheddar & cream   \$25
- Sweet Potato Puree** with warm spices, butter, & brown sugar   \$30
- Chilled Green Bean Salad** walnut vinaigrette, blue cheese, toasted walnuts   \$35
- Chilled Roasted Beets** apple cider vinaigrette, pickled onion, dill crème fraiche   \$30
- Sweet Potato Waffles** honey butter  \$25
- Chipotle Potato Salad**
- Shaved Brussel Sprouts**
- Warm Corn Bread** honey butter  \$25
- Dinner Rolls**  \$25

Child's Entrees | all entrees are 1 child per plate

- PB&J** Whole wheat bread, grape jam, creamy peanut butter with hand cut fries \$7
- Grilled Cheese** Sourdough, muenster cheese with hand cut fries \$7
- Grilled Chicken** Marinated grilled chicken breast with hand cut fries \$8
- Little Grove Sliders** Gibson City Meats all beef patties with hand cut fries \$7
- Cheese Quesadilla** Flour tortilla, muenster cheese with hand cut fries \$6
- Mac and Cheese** Penne pasta, cheddar and muenster cheese, Kilgus cream \$8

Sides (select 1-2)

- hand cut fries \$4
- fresh fruit bowl \$3
- fresh veggie plate \$3
- vanilla ice cream \$2.5

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